

MAS RODÓ. TECHNICAL FEATURES.COMMON ASPECTS.

D.O.: Penedés (Alt Penedès, Mediona, at 60Km from Barcelona)
Climate: Mediterranean-Continental, 500m altitude
Bottle: Bordeaux Prestige 75 cl Black.
Carton: Cases of 6 bottles



EXPORT WINES

D.O PENEDES (Alts d'Ancosa)

INCÒGNIT LINE



MAS RODÓ INCÒGNIT WHITE

Type of wine: White wine.

Varieties: Blend.

Grape Origin: Own old vineyards, indigenous and recovered grape varieties.

Soil: Calcareous and sandy.

Production by hectare: 8000 kg.

Harvest: Manual harvest, early October.

Cork: 44 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 16°C and 17°C.

Alcohol content: 11,5 % Vol.

Tasting notes: Yellow colored with greenish hues. White fruits on the nose and reminiscences of herbs; fennel and rosemary. Fresh, silky and complex taste with a perfectly integrated acidity.

Pairing: fish, pasta, rice, soft cheese, shellfish. Perfect to have for a wineglass and with tapas.

Recommended serving temperature: 6°C to 8°C



MAS RODÓ INCÒGNIT RED

Type of wine: Red Wine

Variety: Coupage.

Grape Origin: Own old vineyards.

Soil: Calcareous and sandy.

Harvest: 8 October. Manual

Cork: 49 x 24.

Capsule: 60 x 31, pure tin copper capsule.

Aging: 5m in barrel

Alcohol content: 14% Vol.

Tasting notes: Intense cherry colored. Ripen red berries aroma blended with a clean oak: chocolate and vainilla. In the mouth it's long and deep with a nice and fresh acidity.

Pairing: meat, stew, smoked cheese, tapas and wineglass.

Recommended serving temperature: Entre 14°C y 16°C



MAS RODÓ INCÒGNIT ROSÉ

Type of wine: Rosé wine, with fine lees stirring.

Varieties: Blend.

Grape Origin: Own vineyards.

Soil: Calcareous and sandy.

Production by hectare: 7000 kg.

Harvest: Manual harvest, end September.

Cork: 44 x 24.

Capsule: 60 x 31, pure tin copper capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 16°C and 17°C.

Alcohol content: 13,5 % Vol.

Tasting notes: Soft raspberry colored wine with great aromatic intensity, emphasizing the fruity aromas of blackberry, red fruits and violet. The palate is elegant and creamy, its acidity makes it long and refreshing.

Pairing: Vegetables, pasta, rice, soft cheeses, Spanish omelet, fruit salad. With all kind of bluefish.

Recommended serving temperature: 6°C – 8°C.



MAS RODÓ
Vitivinícola



SINGLE VARIETY WINES

MAS RODÓ MONTONEGA

Type of wine: White wine, with fine lees stirring aged 12m. In bottle.

Variety: Montonega

Grape Origin: Own old vineyards, indigenous and recovered grape variety.

Soil: Calcareous and sandy.

Production by hectare: 4000 kg.

Harvest: Manual harvest, early October.

Cork: 44 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 16°C and 17°C.

Alcohol content: 12,5% Vol.

Tasting notes: Bright and clear in appearance, pale yellow with greenish hue. Intense and fresh aroma with hints and white fruits. Lively on mouth feel on the palate, fresh, balanced and fragrant with smooth and delicate finish.

Pairing: All kind of fresh fish and seafood, sushi/sashimi, rice, smoked food. Also ideal for cocktails and tapas.

Recommended serving temperature: 8°C to 10°C



MAS RODÓ MERLOT

Type of wine: Red wine,

Variety: Merlot.

Grape Origin: Own old vineyards.

Soil: Calcareous and sandy.

Production by hectare: 5000 kg.

Harvest: Manual harvest, early October.

Cork: 49 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Aging: 12 m in barrel, 24 m in bottle

Fermentation: In stainless steel tanks the temperature is controlled between 19°C and 20°C.

Alcohol content: 14,5% Vol.

Tasting notes: Lively cherry with high intensity. Structured and complex aroma of red fruit, liquorice and underbrush notes. Pleasant on the palate with ripe fruit tannin and good oak integration, long and balanced acidity.

Pairing: Red and white meat, Spanish delicatessen, semi-cured cheese, lamb. All kind of pasta and vegetables.

Recommended serving temperature: 16°C to 18°C

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Carton: Cases of 6 bottles



LIMITED EDITION WINES (UNTIL 8000 PER WINE).

SINGLE VARIETY WINES

D.O PENEDÈS



MAS RODÓ MACABEO

Type of wine: White wine, with fine lees stirring, 3 m in barrel, 9m. in bottle.

Fermentation: 20 days in French oak barrels.

Variety: Macabeo.

Grape Origin: Own old vineyards.

Soil: Calcareous and sandy.

Production by hectare: 5000 kg.

Harvest: Manual harvest, mid-September.

Aging: 3 m in barrel, 9 m. in bottle

Cork: 44 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Alcohol content: 13,5% Vol.

Tasting notes: Straw color with golden hues. Fine aroma with elegant smokey shades, fine herbs and lees. Round, elegant, oily on the palate, with an excellent touch of acidity, persistence and ripe fruit reminiscence.

Pairing: All kind of grilled fish and baked fish, casseroled fish, cod, rices, cheese and white meat.

Recommended serving temperature: 14°C



MAS RODÓ RIESLING

Type of wine: Young white wine , 12 m. in bottle.

Fermentation: 20 days in French oak barrels

Varieties: 100% Riesling

Grape Origin: Own vineyards of controlled production

Soil: Stony soil.

Yield by hectarea: 4,000 kg

Harvest: End of September, manual vintage

Cork: 44x24

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: 3 weeks temperature controlled in french oak barrel

Alcohol content: 12,5% vol.

Tasting Notes: Yellow in color with a hint of green.Elegant and complex aromas of pineapple and tropical fruits. Fresh and long on the palate with a sweet taste that lends this wine a broad and generous character.

Pairing: All kinds of fresh fish, foie , caviar, salmon, creamy and blu cheeses.

Recommended serving temperature: 12° C



MAS RODÓ CABERNET SAUVIGNON

Type of wine: Red wine. 12m in barrel, 24m in bottle

Variety: Cabernet Sauvignon.

Grape Origin: Own vineyards.

Soil: Calcareous and sandy.

Production by hectare: 4000 kg.

Harvest: Manual harvest, early October.

Cork: 49 x 24.

Aging: 18 m in barrel, 24m in bottle

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 19°C and 20°C.

Alcohol content: 14% Vol.

Tasting notes: High-intense red. Complex on the nose; balsamic with red fruits, cocoa and confit notes. Intense, oily mineral mouth feel. Well integrated ripe tannins with a nice depth and a balanced acidity.

Pairing: Read meats, roasts, stews, aged cheeses, and charcuterie. With desserts: dark chocolate or after coffee.

Recommended serving temperature: 16°C to 18°C



MAS RODÓ RESERVA DE LA PROPIEDAD

Type of wine: Red wine. 24 m in barrel, 48 m in bottle

Variety: Cabernet Sauvignon.

Grape Origin: Own vineyards.

Soil: Calcareous and sandy.

Production by hectare: 4000 kg.

Harvest: Manual harvest, early October.

Cork: 49 x 24.

Aging: 24 m in barrel, 48 m in bottle

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 19°C and 20°C.

Alcohol content: 14,5% Vol.

Tasting notes: Dark cherry colored wine.Powerful aromas and delicate smoked oak hints.Underbrush notes and black candied fruit hues. Strong and fleshy on the palate with a touch of ripe tannins, spiced and roasted flavours.

Pairing: Subtle, elaborated stews and wild game. Whit cocoa content chocolate.

Recommended serving temperature: 16°C to 18°C

www.masrodo.com

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